

# Irina Ioannou

## List of Publications by Year in descending order

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Version: 2024-02-01

32  
papers

1,196  
citations

516710

16  
h-index

477307

29  
g-index

32  
all docs

32  
docs citations

32  
times ranked

1662  
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of the Recovery of Secondary Metabolites from Defatted Brassica carinata Meal and Its Effects on the Extractability and Functional Properties of Proteins. <i>Foods</i> , 2022, 11, 429.	4.3	0
2	Extraction and Purification Processes of Sinapic Acid Derivatives from Rapeseed and Mustard Seed By-Products. <i>Separation and Purification Reviews</i> , 2022, 51, 521-544.	5.5	4
3	Phenolic Compounds Extracted from Cherry Tree ( <i>Prunus avium</i> ) Branches: Impact of the Process on Cosmetic Properties. <i>Antioxidants</i> , 2022, 11, 813.	5.1	6
4	Optimization of Extraction Conditions to Improve Chlorogenic Acid Content and Antioxidant Activity of Extracts from Forced Witloof Chicory Roots. <i>Foods</i> , 2022, 11, 1217.	4.3	8
5	Selective Extraction of Sinapic Acid Derivatives from Mustard Seed Meal by Acting on pH: Toward a High Antioxidant Activity Rich Extract. <i>Molecules</i> , 2021, 26, 212.	3.8	14
6	Optimization and Comparison of Three Cell Disruption Processes on Lipid Extraction from Microalgae. <i>Processes</i> , 2021, 9, 369.	2.8	18
7	Implementation of an Enzyme Membrane Reactor to Intensify the $\beta$ -O-Glycosylation of Resveratrol Using Cyclodextrins. <i>Pharmaceuticals</i> , 2021, 14, 319.	3.8	5
8	Sinapic Acid and Sinapate Esters in Brassica: Innate Accumulation, Biosynthesis, Accessibility via Chemical Synthesis or Recovery From Biomass, and Biological Activities. <i>Frontiers in Chemistry</i> , 2021, 9, 664602.	3.6	25
9	Extraction of Phenolic Compounds and Terpenes from Cannabis sativa L. By-Products: From Conventional to Intensified Processes. <i>Antioxidants</i> , 2021, 10, 942.	5.1	39
10	Simultaneous extraction and enzymatic hydrolysis of mustard bran for the recovery of sinapic acid. <i>Food and Bioproducts Processing</i> , 2021, 130, 68-78.	3.6	9
11	Glucosinolates: Natural Occurrence, Biosynthesis, Accessibility, Isolation, Structures, and Biological Activities. <i>Molecules</i> , 2020, 25, 4537.	3.8	62
12	Effect of Heat Treatment and Light Exposure on the Antioxidant Activity of Flavonoids. <i>Processes</i> , 2020, 8, 1078.	2.8	30
13	Optimization of an ethanol/water-based sinapine extraction from mustard bran using Response Surface Methodology. <i>Food and Bioproducts Processing</i> , 2020, 122, 322-331.	3.6	21
14	Heat treatment and protective potentials of luteolin-7-O-glucoside against cisplatin genotoxic and cytotoxic effects. <i>Environmental Science and Pollution Research</i> , 2020, 27, 13417-13427.	5.3	6
15	Simultaneous quantification of the degree of hydrolysis, protein conversion rate and mean molar weight of peptides released in the course of enzymatic proteolysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2019, 1105, 1-9.	2.3	28
16	Effect of the Processing Temperature on the Degradation of Food Flavonoids: Kinetic and Calorimetric Studies on Model Solutions. <i>Journal of Food Engineering and Technology</i> , 2019, 8, 91-102.	0.5	3
17	Heated naringin mitigate the genotoxicity effect of Mitomycin C in BALB/c mice through enhancing the antioxidant status. <i>Biomedicine and Pharmacotherapy</i> , 2018, 97, 1417-1423.	5.6	14
18	Heat processing effect of luteolin on anti-metastasis activity of human glioblastoma cells U87. <i>Environmental Science and Pollution Research</i> , 2018, 25, 36545-36554.	5.3	12

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19	Effect of the process, temperature, light and oxygen on naringin extraction and the evolution of its antioxidant activity. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2754-2760.	2.7	20
20	Heat treatment improves the immunomodulatory and cellular antioxidant behavior of a natural flavanone: Eriodictyol. <i>International Immunopharmacology</i> , 2018, 61, 317-324.	3.8	11
21	The photostability of flavanones, flavonols and flavones and evolution of their antioxidant activity. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2017, 336, 131-139.	3.9	48
22	Effect of heat processing on thermal stability and antioxidant activity of six flavonoids. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13203.	2.0	176
23	Corrosion inhibition of carbon steel in acidic medium by orange peel extract and its main antioxidant compounds. <i>Corrosion Science</i> , 2016, 102, 55-62.	6.6	125
24	Origin of the Variability of the Antioxidant Activity Determination of Food Material. , 2015, , .		5
25	Effect of different operating conditions on the extraction of phenolic compounds in orange peel. <i>Food and Bioproducts Processing</i> , 2015, 96, 161-170.	3.6	118
26	The structural characteristics and rheological properties of Lebanese locust bean gum. <i>Journal of Food Engineering</i> , 2014, 120, 204-214.	5.2	68
27	Enzymatic polymerization of sodium lignosulfonates: effect of catalysts, initial molecular weight, and mediators. <i>Canadian Journal of Chemistry</i> , 2013, 91, 220-225.	1.1	12
28	Effects of freezing treatments on the fermentative activity and gluten network integrity of sweet dough. <i>LWT - Food Science and Technology</i> , 2012, 46, 118-126.	5.2	40
29	Comparative Study of Antioxidant Activity between Basic and Convenience Foods. <i>Journal of Food Research</i> , 2012, 1, 143.	0.3	5
30	Review of the effects of food processing and formulation on flavonol and anthocyanin behaviour. <i>Journal of Food Engineering</i> , 2012, 111, 208-217.	5.2	167
31	Effects of freezing treatments on viscoelastic and structural behavior of frozen sweet dough. <i>Journal of Food Engineering</i> , 2011, 107, 358-365.	5.2	95
32	Response Surface Methodology Applied to the Optimization of Phenolic Compound Extraction from <i>Brassica</i> . , 0, , .		2